Newsletter of the North American Mycological Association

THE MYCOPHILE

VOLUME 48:4–5 SEPTEMBER / OCTOBER 2007 WWW.NAMYCO.ORG

Touring France for Mushroom Lovers

by L. Anathea Brooks, M.S.

Those of you planning to attend the international foray in Poitou at the end of October this year will be warmly welcomed in France. "Talking mushrooms" can be your link to a richer experience in a land where they are taken seriously. This invited note provides a few ideas to round out a mushroom-focused trip to France.

First, you probably want a good guide to the fungi of France. Fortunately, Prof. Régis Cortecuisse, eminent mycologist and current President of the Société Mycologique de France—which, like NAMA, gathers both professional and amateur mycologists—has contributed to several excellent guides. Avoid less expansive, translated guides and look for *Guide des champignons de France et*

Continued on page 10

In this issue:

From the Editor 2
Forays and Announcements 3
Fungi in the News 5
Book Reviews 8
Sustainability and Fungi 10
Key to Club Forayers 12
Wildacres Application Form 13
Riddles 13
Obituary: Peter Katsaros 14
Summer Mushroom Sightings 15
Culinary Corner 15
Mushroom of the Month 16

Mushroom Hats: Could Anything Be More Chic?

by Dick Sieger

Alissa Allen models her mushroom hat.

No, not those cloches from Nordstrom's. These hats are made from mushrooms by artisans in Bohemia, Romania, and Hungary. They look like doeskin—yellow-brown and soft with a short visor and odd, embossed appliqués. I bought mine, along with a placemat, in the magnificent public market in Budapest in 1999. The hat cost about $25.

I've been trying ever since to find out how mushroom hats are made. Paul Kroeger found references to mushroom products of Eastern Europe in three books from his library.

From *The Romance of the Fungus World*, 1925, we learn that "while amadou (*Fomes fomentarius*) finds in various parts of the Continent, particularly in Bohemia, a variety of employment in addition to the usual one [tinder]. Thus, not only are caps, aprons, and various articles of dress made from it, but also chest protectors, picture frames, ornaments and other articles."

The Dictionary of Economic Plants, 1966, tells us about "*Fomes fomentarium*," writing that "Recently it has been used for manufacture of buttons, bedroom slippers, flower pots, smoking caps, etc. Used by dentists for absorption and compressing," This suggests two forms: hard, hollowed-out conks, and soft fabric-like material.

Therapeutics Materia Medica and Pharmacy, 1926, says that "AGARICUS CHIRURGORUM, Surgeons' Agaric (Unofficial)—is the interior portion of the fungus *Fomes fomentarius,* which grows on the trunks of beeches, birches, and oaks in Europe. It is prepared for use by boiling in weak lye and beating with mallets, and then occurs in light, thin, yellowish-brown pieces, soft and pliable, without odor and taste. . . . It was formerly used as a mechanical hemostatic, and for the purpose of moxa [material burned on the skin as a counterirritant]."

Storm, a fellow who studies primitive technologies, showed me a piece of fabric that was similar to my placemat. It had been made by pounding the interior tube layers of *Fomes fomentarius* into a felt.

Adolph Ceska, who studied in Prague, wrote, "I have no idea about the

Continued on page 7

FROM THE EDITOR

Summer Mushroom Sightings

A number of photos have come to me (I always enjoy them, so keep 'em coming!) over the summer of different mushrooms that have been spotted across North America—some on lawns, in woodlands, in collecting baskets, and others adorning the license plates of cars.

Pluteus longistriatus (above) and *Pholiota highlandensis* (below), found growing around the campfire ring at a state park. Photos courtesy of John Plischke III.

Summer mushroom photos continue on page 15

Moving?

Please send your new address, ***two weeks*** before you move, to

Ann Bornstein
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336 Lenox Avenue
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<Membership@namyco.org>

Otherwise—you may not be getting your newsletter for a while. Each issue, several *Mycophiles* are returned as undeliverable because of no forwarding address on file. NAMA is charged ***seventy cents*** for each returned or forwarded newsletter.

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The Mycophile is published bimonthly by the North American Mycological Association, 6615 Tudor Court, Gladstone, OR 97027-1032.

NAMA is a nonprofit corporation; contributions may be tax-deductible.

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54th Charles Horton Peck Foray
Lock Haven, Pennsylvania
September 21–23, 2007

The 2007 Charles Horton Peck Annual New York State Mushroom Foray unites lovers of mushrooms and other fungi for a weekend of collecting and identification. Hosted since 1954 by a different volunteer organizer each year, the foray will be held this year in Sieg Conference Center at Lock Haven University. Guest speakers are Bill Russell, author of the new *Field Guide to the Wild Mushrooms of Pennsylvania and the Mid-Atlantic*, and Taylor Lockwood, photographer and author of the new book *Chasing the Rain*.

4th Int'l Medicinal Mushroom Conference
Llubljana, Slovenia
September 23–27, 2007

Slovenia, a member state of the European Union will host IMMC4 in its historical capital, Ljubljana. The event provides a creative and informative milieu for mycologists and mycology students, medical doctors, immunologists, contagious disease specialists, naturopaths, ecologists, bioremediators and all those who are interested in investigating the most current research on the biological properties of mushrooms to discuss topics in 1) Systematics, taxonomy, distribution, ecology, and fungal culture collections; 2) Medicinal value and pharmacology of mushroom active compounds; 3) Mushroom nutraceuticals; 4) Fungal physiology, biochemistry and genetics; 5) Mycotechnology and mushroom cultivation; 6) Mycoremediation; 7) Medicinal mushroom species; and 8) Ethnomycology, folk medicine and homeopathy. As of March '07 over 180 abstracts had been received. For information on registration, accommodation, and social program, visit the Web site: www.immc4.si.

Foray Newfoundland & Labrador
September 28–30, 2007
Avalon Peninsula, Newfoundland

Explore mushrooms in boreal forest, bogs, subarctic tundra, subalpine hilltop, coastal meadows and dunes. Mycologist faculty includes Britt Bunyard, Dave Malloch, Faye Murrin, Tuula Niskanen, Jorinde Nuytinck, Greg Thorn, Gary Warren. Cost: about $200 CAD. Registration forms and more detailed information should become available on our Web site, www.hnhs.ca.

2007 Gary Lincoff Mid Atlantic Mushroom Foray
September 15, 2007

Don't miss out on one of the largest forays in North America! Featured speaker is Gary Lincoff, plus guest mycologists Renee Lebeuf, Bill Russell, and Dave Miller. For more information see the Mar/Apr issue MYCOPHILE or contact John Plischke III, (724) 834-2358; email <morelbp@aol.com>.

2007 Mexican Mushroom Tours
September 21–30, 2007

A few spaces have just opened up so it's not too late! Details were printed in the Mar/Apr MYCOPHILE, and an itinerary outline appear on the Web site, www.mexmush.com. Contact Gundi Jeffrey & Erik Purre, founders of Myco Aficionados of Mexico; tel/fax: (from El Norte): 011-52 (246) 461-8829 or e-mail <mexmush@yahoo.com>.

10th NAMA Wildacres Foray
September 27–30, 2007

NAMA celebrates the 10th anniversary of Wildacres! Dr. Andy Methven will again grace us with his southern expertise as lead mycologist, and Dr. Walt Sundberg will serve as recorder. Foray is limited to 50 members, double occupancy.

In the beginning, Dr. Orson Miller served us as mycologist, and Hope Miller did the recording. Through the years Drs. Greg Mueller, Patrick Leacock, and Dennis Desjardin also have been invited mycologists, with much assistance from Drs. Coleman McCleneghan, Richard Baird, Owen McConnell, Rod Tulloss, Bart Buyck, and Glenn Freeman. Additionally, Bill Roody, Donna Mitchell, Jay Justice, Dave Lewis and Glenn Boyd have given valuable skills and knowledge, to name just a few of the enlightened. Somehow, we all have managed to get into the act and contribute, even to the music and (on occasion) exotic dancing in the evenings. Ursula Pohl makes magic with some of the offerings, and the dye contingent has gone wild with some of the hues they have discovered. Gabrielle Zeigler has tales to tell since she has attended all but one of these forays. We originally held our displays in the north classroom, under the lobby, but our unique aromas, especially after a couple of days, drove the establishment to find the pottery shed a better fit.

What sets Wildacres apart:

- our continuing discovery of more and more species new to the area, even in the same foraying sites
- some very rare collections including a newly described *Russula*
- an *Amanita* new to North America
- the easy and casual foraying trips
- the spectacular Blue Ridge Parkway and Mount Mitchell
- conviviality with folks with other unusual interests
- Great food, and, best of all:
- the Special Ambience of Wildacres!

Continued on page 4

Forays and Announcements, continued from page 3

To make this a very special event, we are requesting any sort of memorabilia that would be suitable for a display. Stories, old photographs, artwork and, heaven forbid, old mushrooms are welcome. Register now; registration form in this issue. See you in September!

2007 Mushroom Conference at Breitenbush

October 18–21, 2007
Detroit Oregon

The 2007 Mushroom Conference at Breitenbush Hot Springs Resort will feature the poisons, psychoactivity, and passions of mushrooms and mushroomers of the Pacific Northwest. Our expert mycologists will teach you to positively identify the mushrooms, and our chefs will demonstrate how to prepare and preserve our delectable forest and field fungi. Mycologists and experts will lecture and tell stories of mushrooms, hunting, and feasting.

Guided field trips, lectures, cooking and preservation and identification workshops will fill the time between soaking in the hot waters of the natural springs. The practitioners of healing arts at Breitenbush can soothe your tired muscles after hiking to collect fungi for both the identification and dinner tables. Treat yourself to an educational, delicious, and relaxing autumnal event in the midst of the old growth forests of Oregon.

Reservations and info: www.breitenbush.com, or phone (503) 854-3320. Reservations are required for overnight stays and day use. Costs of the mushroom conference are $145 plus three days lodging (see Web site for daily rates–Breitenbush rates vary with type of cabin requested). General information by e-mail: <office@breitenbush.com>. Please e-mail Patrice Benson with questions about the conference: <patrice.benson@comcast.net> or phone (206) 819-4842.

11th Annual SOMA Wild Mushroom Camp '08

January 19–21, 2008
Occidental, CA

Three days of great fun! Expert speakers (TBA), forays, classes, workshops, artwork, specimen tables, feasts, presentations, mushroom chefs and much more! Register online at www.SOMAmushrooms.org, contact <SOMAcampinfo@SOMAmushrooms.org>, or call (707) 773-1011.

Check out these low fees: $275 full weekend, $215 with offsite lodging, $125 Sunday only. Includes lodging in shared, comfy cabins, all meals, and great mushroom camaraderie. Check the SOMA Web site for Earlybird Specials before Nov. 15.

Decorative Morel Mushroom Tiles and Coasters

I just discovered Moondance Gifts (www.moondancegifts.net), a cute little shop in the small town of West Bend, WI. The shop is packed with all sorts of decorative items for just about any interest, but I was fascinated by the decorative tiles—in particular, the rustic-looking morel mushroom tiles. Laurie, the shop's owner, also sells morel tile coasters and can do any sort of custom work, if morels aren't your favorite mushroom. The coasters are approx. 4x4 inches. Stone marble tiles are used for coasters and hold up very well. They have a cork backing. For decorative tiles, 4.25" x 4.25" glossy ceramic tiles are used. These actually show the detail beautifully, where the stone tiles don't show off the detail as well but have an old-world, rustic look. Other sizes of tiles include 6x6, 6x8, 8x10, and murals any size, depending on quality of original image. The murals are several tiles put together with one image and are beautiful. Laurie takes her own photos, and also can do custom work for customers who send their own images via e-mail, flickr, mail, etc. The stone tiles can take some heat but will eventually fade from the heat. They also will fade some if hung outdoors, or in a very sunny, hot location. Otherwise, they last fine. Laurie has been doing them for about five years and has some that are that old and still look fine. The retail prices are 4x4 for $5.00, 6x6 for $8.50; 6x8 for $10.50; 8x8 for $12.50; 8x10 for $15.50. Contact her at <moondancegifts@charter.net> or tel. (262) 306-1862.

For Sale: Very Rare Find

Offered by Lawrence Nagel: *Alexander Smith's Mushrooms in Their Natural Habitats,* 1949, Sawyer's Inc., was given to me many years ago by my long deceased godparents, Walter and Anna Boychuk. It is inscribed by the work's photographer, William Gruber: "To Anna and Walter Boychuk with many good wishes, Wm. B. Gruber, July 29 – '50; This volume is #1 off the press." Walter Boychuk was a well-known photographer in Oregon in the 1930s–1950s and a close friend of Mr. Gruber. The two volumes have been kept in almost pristine condition, including the ViewMaster and all 33 reels of stereo photos. These rare volumes are quite valuable. I would like to find a collector who is interested in buying them. Contact Lawrence Nagel (541) 482-5717 or <nagel@mind.net>.

New! NAMA Educational Committee DVDs

Five new educational DVDs are now available (as of 7/2007) from NAMA, and many more are planned over the coming two years. The DVDs contain PowerPoint presentations with an audio track and include a Word file of the text that can be printed out and read on occasions when audio is not available. They also contain a file about NAMA and instructions on how to use the DVD. The DVD can be viewed as a narrated slide show with narration or individual frames can be viewed in any order while displaying the text below each frame. Requests for the DVDs should be handled the same as requests for slide-tape programs

Continued on page 14

Wow, the journals have really been piling up over the busy summer months. From the latest two issues of MSA's *Mycologia* we find a diversity of topics covered.

From fungi that get around with the help of arthropods . . . Greif and Currah (99[1]: 7–19) published a survey of some 1,700 individual saprophytic fungi, representing 65 species, that were carried by arthropods and caught in baited traps set in aspen-dominated woodland in western Canada. And just what does one use as bait for saprophytic fungi? The authors—no doubt to be featured in an upcoming episode of "Dirtiest Jobs"—used coyote dung, moose dung, white-rotted wood, brown-rotted wood, and fiberglass (as a control). The fungi were isolated in pure culture and identified. Isolates of cosmopolitan fungal taxa such as species of *Cladosporium*, *Penicillium*, and *Beauveria* were the most numerous. Taxa with predilections for specific substrates, such as *Myxotrichum* and *Cryptendoxyla,* which are known inhabitants of cellulose-rich materials (e.g. rotted wood), and various representatives of the keratinophilic Onygenales were recovered from arthropods attracted respectively to baits rich in cellulose and keratin. If you're keeping score at home, Diptera (the two-winged, true flies) were the most numerous arthropods caught and carried the widest diversity and most numbers of fungal species per individual arthropod. This research is further evidence that bugs and fungi really know how to get along!

. . . to fungi that stay put but (possibly) attract arthropods, using bioluminescence. The cover of the latest issue of *Mycologia* features a photo of bioluminescent mushrooms taken from a paper by Desjardin et al. (99[2]: 317–31) describing six species (two that are new to science) of bioluminescent mycenas from a single site in primary Atlantic Forest habitat in the Parque Estadual Turístico do Alto Ribeira, São Paulo State, Brazil. These include two new taxa of *Mycena*, viz. *M. asterina* and *M. lucentipes*. Luminescence in *Mycena fera, M. singeri,* and *M. discobasis* is reported for the first time. In addition, an undeterminable luminescent *Mycena* species is described, and additional specimens of *Gerronema viridilucens* are documented.

The authors summarize known bioluminescent species of *Mycena* and provide a discussion of possible reasons for glowing in the dark. Is it to attract arthropods—possible vectors of spores? Is it to warn off mycophagous arthropods? Is it simply a random process? Is it merely a byproduct of another chemical process, such as scavenging free radicals formed during normal metabolism? The answer to all these questions is . . . maybe. More work is ongoing, but the researchers remain in the dark, so to speak. (The paper describes how specimens must be collected in the dark.) The authors note, "Collecting specimens at night is a productive, albeit potentially dangerous, method of documenting the diversity of bioluminescent fungi." Remember, this work was done in the tropical rainforests of Brazil.

Another idea to ponder is that within the genus *Mycena* there are at least 33 species, from 16 sections, known to bioluminesce. Many more do not, of course. And this begs the question: did bioluminescence evolve once and was the trait lost many different times throughout history, or did it evolve many different and independent times within the genus? Of course, the former scenario is more parsimonious. Either way, the trait seems to be of some benefit as it's retained in so many species of fungi. Pictured on page 15 is *Mycena lucentipes* shown in the light and glowing in the dark (photos used with permission of the author). For this study, film exposure times ranged from 20 to 50 minutes.

Morels are fruiting . . . in the pages of *Mycological Research*. The biotic and abiotic factors conditioning morel fruit body production are incompletely known. (Of course, countless theories, myths, and superstitions exist and are overheard each Spring across North America.)

Mihail et al. (111[3]: 339–46) examined spatial and temporal patterns of *Morchella esculenta* fruiting over five years in a wooded site in Missouri. (Naturally, they won't tell you *exactly* where!) Fruiting onset was inversely correlated with spring air and soil temperatures, whereas abundance was positively correlated with rain events (>10 mm) during the 30 days preceding fruiting. The two years with the greatest fruiting had the shortest fruiting seasons (6–7 days). Fruiting season length was positively correlated with soil warming, suggesting that a narrow range of optimum soil temperatures favor the explosive production of fruit bodies. All woody stems of at least 1 cm diameter were mapped and stem diameter and crown condition were noted. Morel fruit bodies were significantly closer to stems of *Carya* spp., *Tilia americana,* and *Ulmus americana* than predicted by the frequencies of these woody species or their contribution to the total basal area on the site. The spatial pattern of *M. esculenta* fruiting appears to be associated with vegetation pattern, whereas the onset and abundance of fruiting are determined by the interaction of spring temperatures with availability of supporting precipitation.

I have a couple additional notes on this paper. I was a little disappointed to see so few specimens

Continued on page 6

Fungi in the News,
continued from page 5

collected for this study: from 2001 to 2005, respectively, they collected 35, 14, 58, 8, and 16 ascocarps per season. The first day of fruiting ranged days 104–110 of each year. Length of fruiting season, which has got to be way less than in the northern parts of North America, was 6, 10, 7, 13, and 15, respectively. Maximum air temperatures ranged 22–30°C, and minimum air temps ranged 0.3–4°C. Maximum soil temperatures ranged 12.6–19°C; minimum soil temps changed very little, ranging 9.7–10.7°C. Besides water, no other abiotic factors seem to be that tightly correlated to the amount of fruitbodies produced. However, there seems to be a correlation between number of fruitings and length of season: the more fruitings, the shorter the season.

George Poinar has discovered countless species of fossilized insects entombed within ancient chunks of amber. In a recent issue of *Mycological Research* he provides evidence of mycoparasitism and hypermycoparasitism (111[4]: 503–06) demonstrated in Early Cretaceous Burmese amber. The agaric, *Palaeoagaracites antiquus* gen. sp. nov., is parasitized by the mycoparasite *Mycetophagites atrebora* gen. sp. nov., which in turn is parasitized by the hyperparasite *Entropezites patricii* gen. sp. nov. This discovery shows that sophisticated patterns of fungal parasitism were well developed some 100 million years ago. The mushroom host in this study is the oldest known agaric mushroom ever found.

***Hohenbuehelia* are fruiting in China . . .** I was intrigued to find among the pages of the latest issue (Vol. 14, No. 1) of the prominent Chinese journal *Acta Edulis Fungi* that the wild mushroom *Hohenbuehelia* is becoming an important cultivated species in the Far East. Two papers describe the state of the research in China: "Extraction of carbohydrate from *Hohenbuehelia serotina* fruit bodies" by Chen and Lin and "Effect of selected culture parameters on the growth of *Hohenbuehelia petaloides* mycelium" by Zhu et al.

. . . and other fungi are working on suntans in eastern Europe. With summer all around us, we can thank a chemical called melanin that protects our skin from harmful amounts of light radiation coming from the sun. Fungi rely on melanin, too. Melanin is a high-molecular-weight pigment, ubiquitous in nature, with a variety of biological functions. The term "melanin" originates from *melanos*—a Greek word for black. Believe it or not, many fungi constitutively synthesize melanin, which is likely to confer a survival advantage in the environment by protecting against UV and solar radiation.

Melanin pigments are ubiquitous in nature. Melanized microorganisms inhabit some remarkably extreme environments, including high altitude, Arctic, and Antarctic regions. Most dramatically, melanized fungal species colonize the walls of the highly radioactive damaged reactor at Chernobyl and surrounding soils. Dadachova et al. published these findings, as well as observations of the resistance of melanized fungi to ionizing radiation, and suggest a role for this pigment in radioprotection in the free access online research journal *Public Library of Science* (2007; 5: 1–13). The researchers hypothesize that ionizing radiation could change the electronic properties of melanin and might enhance the growth of melanized microorganisms.

Research assays showed increased metabolic activity of melanized strains of *Cryptococcus neoformans* cells relative to non-melanized cell strains. Melanized *Wangiella dermatitidis* and *C. neoformans* cells exposed to ionizing radiation approximately 500 times higher than background grew significantly faster than non-irradiated melanized cells or irradiated albino mutants. In addition, radiation enhanced the growth of melanized *Cladosporium sphaerospermum* cells under limited nutrients conditions. This raises intriguing questions about a potential role for melanin in energy capture and utilization.

The role of melanin in microorganisms living in high electromagnetic radiation fluxes is even more intriguing when the pigment is considered from a paleobiological perspective. Many fungal fossils appear to be melanized. Melanized fungal spores are common in the sediment layers of the early Cretaceous period when many species of animals and plants died out, which coincides with the Earth's crossing the "magnetic zero" resulting in the loss of its "shield" against cosmic radiation. Radiation from a putative passing star called Nemesis has also been suggested as a cause of extinction events. The proliferation of melanotic fungi may even have contributed to the mass extinctions at the end of Cretaceous period. A symbiotic association of plants and a melanotic fungus that allows for extreme thermotolerance has been attributed to heat dissipating properties of melanin. Melanotic fungi inhabit the extraordinarly harsh climate of Antarctica. Hence, melanins are ancient pigments that probably have been selected because they enhance the survival of melanized fungi in diverse environments and, perhaps incidentally, in various hosts. The emergence of melanin as a non-specific bioprotective material may be a result of the relative ease with which these complicated aromatic structures can be synthesized from a great variety of precursors.

Despite the high prevalence of melanotic microorganisms in radioactive environments, it is unlikely that melanin is synthesized solely for the purposes of protection (shielding) from ionizing radiation. On the other hand, biological pigments play a major role in photosynthesis by converting the energy of light into chemical energy. Chlorophylls and carotenoids absorb light of certain wavelengths and help convert photonic energy into chemical energy during photosynthesis.

From the *New York Times* . . .
Some ten years ago, about 13,000 hazelnut trees inoculated with Périgord black truffle spores were planted by the Wine and Truffle Company near Manjimup, south of Perth, in Western Australia. In the last couple of years, the plantation has been tripled in size to about 250 acres, with oak trees planted, too.

Dogs that had been trained to detect cocaine and explosives were given a glamorous new career: last year they sniffed out more than 200 pounds of black truffles. This year the harvest has quadrupled, exporting has begun, and restaurants in the United States, including the French Laundry in Yountville, California, and Lever House in New York, are using the truffles. Because Australia is in the southern hemisphere and the seasons are reversed, black truffles in July are something of a surprise.

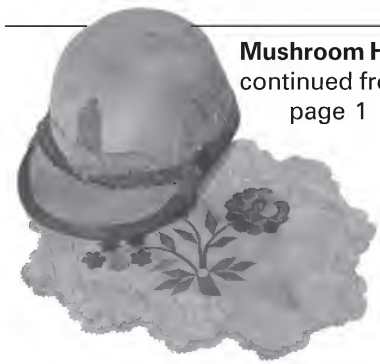
Since worldwide production of fine black truffles has dropped sharply in the last ten years, Australia's news is welcome for devotees of *Tuber melanosporum*. The truffles, which are intensely aromatic, inky black, and sometimes the size of tennis balls, are in season from June to September. Truffle hunts are open to the public ($55 Australian, with wine, from wineandtruffle.com.au). New York fine foods retailer Balducci's sells the truffles by special order for $1,495 a pound; the smallest order is a quarter pound, at $373.75. Orders may be placed at any Balducci's store.

From the pages of *Mushroom the Journal of Wild Mushrooming* . . .
And finally, a wrap-up from the Spring issue of the always-enjoyable *Mushroom the Journal*. It's worth seeking out a copy of this issue for the Bolete key with descriptions of each of the major groups. Additionally, editor Leon Shernoff has given us a preview of things to come for the venerated magazine. With the retirement of Harley Barnhart (apparently he means it this time!), there will be a slight shuffling of contributors and their usual columns. Maggie Rogers is taking over myco-stamping. She's always done a great job stamping around the forests, but now she will be directing her focus on mycophilately; there's a great article on how she got started in the hobby.

Leon mentions that a possible future project for *MTJ*—and a big one indeed—might be the development of an "anthology of mushrooms in world literature." I would REALLY love to see this. Like many mycophiles, I have a pretty good collection of mushroom literature and lore, fact and fiction, plus several file cabinets of reprinted research papers and reviews. I tip my hat to Leon for even proposing the project and think that its completion would be of great service—and entertainment—to all of us. Leon says that many stories involving mushrooms, "even those by famous authors, are not well known today" and uses "The Purple Pileus" by H. G. Wells as an example, reprinting the story within this current issue of *MTJ*. (Despite not being "well known," it's ironic that the very same story was printed previously in The Mycophile [March/April 2007], wink.) A number of other possible future projects for *MTJ* also are discussed, but you're going to have to subscribe (just $25 per year) to find out more.

Taking over for Maggie and her usual jaunt through the world of mushrooms in the literature will be a new column, entitled "Caught in the Fungal Web," by Susan Goldhor. In her first appearance in the journal, Ms. Goldhor does a great job with giving us her take (and using four pages to do it) on what was a terrific article by David Rose ("The poisoning of Count Achilles de Vecchj and the Origins of American Amateur Mycology") in our own journal, *McIlvainea* (Spring, 2006). She comes up with several interesting perspectives on his paper and takes a good look at our own namesake, Charles McIlvaine. I look forward to her future contributions.

And finally, I was especially delighted that the theme of the current issue of *MTJ* seems to be the sulfur shelf mushroom, one of my personal favorites! There are several articles, recipes, artwork, and photos of this favorite summertime edible. Along with all the other articles, artwork, puzzles, and surprises, each issue of *Mushroom the Journal* is always eagerly anticipated! —*Britt*



Mushroom Hats, continued from page 1

hats. I saw only one that was in the Charles University collections, and when we were young students, we had lots of laughs when our assistant professor put it on his head."

Patrice Benson solved the mystery. She attended the 12th International Fungus and Fiber Conference in Haslev, Denmark. There she bought four mushroom hats and a purse from Ann-Christine Berencsy, whose father made them in Hungary. He uses large *Fomes* conks. These are hard to come by, so he can make only 20 a year. He starts by stripping off the active pore layer and cutting off the woody top layer. This leaves him with the fibrous interior. The interior is soaked for three days in a weak lye solution he makes with birch ashes and water. The result is mashed into a flattish mass and then molded and dried. The material can be glued on forms and pieced together, but he tries to get large conks for the outside of the hats.

Patrice fielded some questions about her hat when she wore it at the exhibit:

"What happens when it rains?" (She doesn't know.) "How do they make them?" (Now we all know.) "Are they edible?" (Patrice won't eat her hat.)

BOOK REVIEWS

Mushrooms of the Southeastern United States, by Alan E. Bessette, William C. Roody, Arleen R. Bessette, and Dail L. Dunaway. Syracuse University Press, 2007. ISBN 0-646-44674-6 cloth (not available in paperback as of June 2007). $95. E-mail <supress@syr.edu>. Inet: www.SyracuseUniversityPress .syr.edu.

At this year's NAMA Foray in West Virginia, there will be no need to rely solely on the professionals for identifications. This newly released volume, along with team Bessette's earlier *Mushrooms of the Northeastern United States* and Bill Roody's *Mushrooms of West Virginia and the Central Appalachians*, will provide a well-illustrated arsenal for everyone's use in putting names on the fungi to be found on the field trips. As it happens, West Virginia falls within the territory covered by each of these three guides.

The newcomer, *Southeastern Mushrooms,* is the same size (7 x 10 in.) and very similar in content and appearance to *Northeastern Mushrooms*, but is considerably shorter (484 illustrated species—by my count—in 375 pages, versus ~640 illustrated species in 582 pages). The front matter is relatively brief (only 11 pages), consisting of introductions to mushroom facts and fallacies; mushroom anatomy; mycorrhizal relationships; when, where, and how to collect mushrooms; guidance for using the book; an explanation of the material in the species descriptions; and a dichotomous key to the groups of fungi: Chanterelles and Allies, Gilled Mushrooms, Boletes, Cup and Saucer Fungi, and so on. In *Northeastern Mushrooms,* a photographic picture "key" with brief descriptions, was used for this purpose.

The back matter includes brief appendices on microscopic examination of mushrooms, use of chemical reagents for identification purposes, fungal classification, and mycophagy, including a handful of "artery-clogging" (according to an anonymous source) recipes, plus glossary, list of recommended readings, and indexes to common and scientific names.

Between the front and back matter are the photographs (all grouped together at the beginning of the section) and species descriptions. A departure from the *Northeastern Mushrooms* content is the lack of additional keys in this volume. Once you've determined the major group, identification is a matter of description-reading (the only option for the handful of species that aren't illustrated) and picture-matching. This lack of keys to genera and species also means that far fewer species are covered in total, compared to the number in *Northeastern Mushrooms* (where 800–900 species were keyed, but not illustrated or described, so nearly 1500 species were mentioned altogether). The descriptions are pretty much the same as in the previous book, including the scientific name; common name if there is one; extensive macroscopic features including spore print color; brief listing of key microscopic features such as spore size and shape and cystidium shape; fruiting habit, substrate, habitat, and time-of-year; and assessment of edibility. Brief comments add information about synonyms, look-alikes, etymology, and uses.

The photographs are formatted in the same manner as in *Northeastern Mushrooms,* mostly eight per page in horizontal orientation. Some vertically oriented photos are included, and these occupy the space that two horizontals would otherwise occupy. Their larger size noticeably improves their utility for identification and makes me wish the horizontal photos were larger. The quality of the photos is, with only a few exceptions, very good to excellent, as is typical for books by the Bessettes and Roody.

All in all, another top-notch book . . . but it's $95, with no chance (at least currently) to opt for a less expensive paperback version. So it could be a tough decision for those whose disposable income is mostly being diverted to the gas tank. To help in your deliberations, I did some species counting, comparing *Mushrooms of the Southeastern U.S.* to *Mushrooms of the Northeastern U.S.*, *Mushrooms of West Virginia and the Central Appalachians*, and *A Field Guide to Southern Mushrooms*, by Nancy Smith Weber and her father, the late Alexander H. Smith. From my westerner's viewpoint, I consider these to be the major regional guides for the eastern U.S. They describe and illustrate 484, 641, 402, and 241 species, respectively. Among the 484 species in *Southeastern Mushrooms*, there are 282, 329, and 340 that aren't in the three other books, respectively, including 186 that are not covered in any of the others. Thus, although it comes at a price, *Southeastern Mushrooms* adds substantially to the list of eastern species described and well illustrated in available guides. So give some thought to carpooling on a few forays; save two or three fill-ups and expand your library!

—Steve Trudell, Seattle

MycoAlbum CD: Introductory Mycology—Laboratory Review, by G. L. Barron. 2006. Published by Mycographics, P.O. Box 21042, Canada Post, 35 Harvard Rd., Guelph, Ontario N1G 3A0, Canada. ***Standard Version,*** ISBN 0-920370-01-2 at U.S. $25. Containing album of 950 pages with 1050 annotated illustrations of fungi at 1024 x 768 pixels. ***Instructor's Version,*** ISBN 0-920370-02-0, at US $35. Purchased through Mycographics. E-mail <mycographics@rogers.com>.

I recently received a copy of George Barron's new *MycoAlbum CD,* an "e-book" that is probably better de-

scribed as a hybrid of an introductory Mycology textbook and a guidebook to all the groups of fungi (and other organisms, historically classified as fungi). If rated as a textbook, it gets superior marks. Ditto with regards to it as a guidebook. Put the two together—and, considering the pittance that one needs to pay to purchase a copy, anyone with any interest in any facet of Mycology (student, professional, amateur mushroom hunter, et al.) should be delighted to own it.

MycoAlbum is not truly a standalone e-book, but an album (on CD-ROM) with more than a thousand (!) annotated illustrations of fungi and their morphological structures that would usually be covered in a classical introductory Mycology lab course. The album is a visual resource that students can use to interpret their own microscopic mounts or specimens. Dr. Barron's seems to feel that it is nearly impossible for students to listen to a lecture, see tons and tons of images (Mycology *is* a very visual subject, isn't it?), and retain much of the information. *MycoAlbum* allows students to review the same material over and over again, thus reinforcing the material covered in the classroom.

Most image files are at 1024 x 768 pixel format and will go to full screen size on a 17" LCD screen with excellent clarity. At the beginning of each major section are a few pages of "MiniNotes" to give students some background on the area under study.

The Instructor's Version of the CD has an Image Folder with an Image Album containing 600 non-encrypted downloadable images at 800 x 600 pixels accessible by instructors for use in power-point lectures, reviews, quizzes etc. (I found this a particularly good idea and very easy to use; for details see www.uoguelph.ca/~gbarron.)

Not only for instructors of strict Mycology courses, *MycoAlbum* is valuable as a source of information and images for Microbiology and General Biology instructors wishing to augment the fungal component of their courses. Graduate students of Mycology, Plant Pathology, and Microbiology will find the album a convenient way to review or supplement their knowledge of fungi. The classification system followed is simple and non-detailed to permit instructors to impose their own preferred systems without conflict. The bulk of the album covers major divisions of fungi and fungus-like organisms. Each major section is tagged in the album for easy "flip" access. The album uses a software program called FlipAlbum that allows rapid access to all the content of the album in several different ways outlined in album instructions. Major sections cover the following divisions with the number of illustrations in each section in parenthesis: Myxomycota and Acrasiomycota (61), Hyphae and Hyphal Modifications (45), Chytridiomycota (12), Oomycota (30), Zygomycota + Trichomycetes (62), Ascomycota (135), Deuteromycota (95), Basidiomycota (170), Lichens (14). These sections take up two thirds of the Album.

The remaining third contains illustrations and information on general aspects of fungus biology, including Fungi in Homes and Gardens, Antibiotics, Wood Decay, Mycorrhizae, Sporophagy and Mycophagy, Bioluminescence, Dutch Elm Disease, Parasexual Cycle, Ingoldian Fungi, Stored Cereals, Biocontrol, etc. An Appendix covers some interesting but nonessential areas such as Mushroom Identification, Parasites and Predators of Microscopic Animals, Mushroom Toxins, Photography, etc.

MycoAlbum is very user friendly. It takes only a minute or two to load onto a computer; the album needs Windows 2000, ME, or XP but does not work with MacIntosh computers.

I applaud George Barron for developing such a handy and easy to use tool for mycological instruction. Of course he knows a thing or two on the topic; he is a leading expert in the study of mushrooms and other fungi and has been honored by the British Mycological Society as one of its elite Centenary Fellows. Dr. Barron also has been awarded the honor of Distinguished Mycologist from the Mycological Society of America. He devotes much of his time to collecting and photographing mushrooms and other macrofungi found across the northern United States and Canada. He has written one of the best and most widely used guidebooks on mushrooms of North America and his Web site is fabulous—do yourself a favor and check it out. While you're there, pick up a copy of *MycoAlbum*. You'll be very glad you did! —*Britt*

Two black truffle mysteries from Ursula Hoffmann: now that the title has caught your attention, I can reveal that this is a review of two murder mysteries.

Pierre Magnan, ***Death in the Truffle Wood***. (St. Martin's Press, 2007, translated from the French ***Le commissaire dans la truffière***, 1978, by Patricia Clancy.) The inhabitants of a small village in Provence cultivate and harvest truffles, their main source of income. The season is November 15 to February 15; if lucky, a villager can collect four kilograms of truffles in one day and sell them for 300 francs a kilo. All the characters in this novel are crazy about truffles. Some store them for a couple of days with eggs so that the truffles infuse their perfume into the eggs; some eat them right out of the basket, grit and all, the truffle juice running down their chins; one starts killing villagers for their blood to enhance the production of truffle trees. . . .

So, villagers disappear and Commissaire Laviolette, a favorite French fictional detective, is called in. Had he paid immediate attention to Roseline, the truffle pig and heroine of this very French charming novel, he could have solved the case right away.

Continued on page 11

Sustainability and Fungi: The Big Picture

by Larry Evans

Reflecting now on the frontiers of mushroom cultivation, it seems to me that we are on the edge of transforming the way we view agricultural and yard "waste" carbon sequestration, and resource management. The only problem is that it challenges centuries of primitive habits.

Recently I have been advising people in their efforts or investigations into transforming their litter piles into mushroom compost in Africa, South America, Fiji, Japan, and elsewhere around the world. A tropical pig farmer looks at how best to utilize tons of pig manure and tropical hardwood shavings. A Brazilian woman seeks to identify and preserve the fungi in her tiny Atlantic rainforest reserve. A man in Zimbabwe learns to grow oyster mushrooms on local agricultural wastes. A farmer in South Africa produces oyster mushrooms two months after getting spores, and a man in Tennessee relates his successful garden-propagation of his oyster mushroom years after buying a kit. A group of young women forms a mushroom cultivation study group in Bolivia. A young man in Bangladesh seeks support for the establishment of a mushroom farm he feels can feed thousands of people a diet higher in protein.

These are the sorts of things that the Internet has assisted me in doing through the Fungal Jungal Web site. These are the micro-stories that get lost among tales of giant puffballs and toxin-busting whiterot fungi, but they show the importance of increasing awareness of fungi and the vital role they play in our planet's life. But now they emerge as a factor in one of the biggest issues of our time: global climate change.

Carbon sequestration credits and the entire economy in carbon trading that they have spawned represents a potentially powerful tool in reducing the oxidation of carbon-hydrogen compounds that produce carbon dioxide and contribute to the widely discussed "greenhouse effect." Schemes for carbon sequestration range from far-out (pumping carbon-dioxide gas into deep wells under high pressure) to pragmatic (planting more trees) and even common-sensical (improving vehicle efficiency, outlawing large personal vehicles) which would earn credits—and thereby money—from the fossil fuel burning entities.

Yet, each year millions of tons of carbon are needlessly and wastefully burned off in slash pile burns, whether from logging, agriculture, or other land management operations. According to USFS estimates, 334 *million* metric tons, or 368 *million* dry tons, of this biomass is sitting out there waiting to be burned every year. Or not? Is this a waste product? Not yet! Carbon dioxide, the result of burning it, yes that is a waste product. But organic matter, reduced carbon, is not. The energy stored in such plant material is a valuable resource and should be managed as such.

[*Larry Evans practices what he preaches: he sustainably harvests wild mushrooms from the Pacific Northwest for profit. The Fungal Jungal is operated by the Western Montana Mycological Association as a 501(c)3 educational nonprofit organization. Membership and donations may be sent to P.O. Box 7306, Missoula, MT 59807.*

Sustainability is quickly becoming THE topic of discussion for mankind. Future articles are planned for The Mycophile, *and the next issue of* McIlvainea *will feature several full-length research and review papers on the topic of sustainability and the important role fungi will play in the future of our planet.—Britt*]

Mais oui, la belle France existe pour les amants (des champignons), continué de la page 1

d'Europe by Régis Cortecuisse and Bernard Duhem (Delachaux et Niestlé, Paris) for 3,000+ fungi, illustrated by paintings, or *Photo-guide des champignons d'Europe* by Régis Cortecuisse (also from Delachaux et Niestlé, Paris) for over 900 photographed fungi. The best bookshop in Paris for natural history is Librairie Thomas at 28 rue Fossés Saint-Bernard, located across the street from the university in the 5th Arrondissement and not far from the Jardin Botanique. The garden also has a modest book and gift shop. If you cannot visit Librairie Thomas, many FNAC bookstores have a decent collection of guides, as well as a good selection of books and seasonal magazines to help you cook mushrooms *à la française*.

Speaking of eating mushrooms, are you tempted to visit that gastronomic palace La Maison de la Truffe, 19 place de la Madeleine in the 8th Arrondissement? Not only can you gaze through their windows at perfect huge truffles in season (joining the crowds), but there is a tiny but exceptional restaurant inside the shop where for a small fortune you can taste them, too. (I write this in Italy, having had fresh "scorzone" or *Tuber aestivum* last night for a fraction of what it might cost in Paris.) Fauchon and la Grande Épicerie de Paris also have beautiful displays of wild mushrooms in season, as do many local outdoor markets where you might want to purchase a wicker mushroom basket. Every neighborhood seems to have its shops dedicated to the gastronomy of southwest France, and these always include black truffles and foie gras, although I don't consider that the cost of preserved truffles is matched by their flavor. Restaurants will advertise outside if they are serving wild mushrooms such as *girolles* (chanterelles), *cèpes* (boletes), or *morilles* (morels). If the idea of having lunch (weekdays only, open for group

banquets only in the evening) in the chalk caves where champignons de Paris were first grown commercially inside the cliffs above the River Seine appeals, make the trip to Les Crayères des Montquartiers* in Issy-les-Moulineaux, on the southern edge of Paris, at 5 chemin des Montquartiers (access between 141 and 141bis avenue de Verdun). The Web site is www.crayeres-montquartiers.com, or telephone 01 46 44 74 67.

Local mushroom clubs usually hold an annual mushroom fair, and the national Société Mycologique de France holds its fair this year 17–21 October at Parc Floral in the Bois de Vincennes just to the east of Paris. This is easily reached by public transportation (www.mycofrance.com). Fresh material collected on forays in the region is displayed with scientific and French names, which will help you learn a bit of the language. Another major show is held normally the fourth week of October in Bédarieux, in the Languedoc region northwest of Montpellier, by the Association Mycologique et Botanique de l'Hérault et des Hauts Cantons. At press time the dates for this year had not been fixed, but you can check their Web site (www.ambhhc.org/index.htm) for updates under Journées mycologiques. The show includes the possi-bility of participating in organized forays in a variety of different habitats and then having the material identified by mycologists. Two other fairs in the south are the Journées mycologiques de Florac,* in the Parc National des Cévennes (29–30 September) and the Grand Salon Annuel du Champignon et des Plantes d'automne* in Montpellier (13–15 October). You'll need a rental car to reach Florac, but the remote mountain park is well worth visiting. Montpellier, on the other hand, is easily reached by high-speed train and boasts a university and science park atmosphere.

France boasts a number of museums dedicated to mushrooms and more specifically to truffles. The museum closest to Paris is the Musée du Champignon* in Saumur, in the Loire Valley (www.musee-du-champignon.com), which houses a commercial production facility, "museum" of wild fungi, and a tasting café. The NAMA trip includes a visit to this museum, which is worth taking advantage of because it is not accessible by public transportation. As for truffles, the Musée de la Truffe du Tricastin, in St Paul Trois Châteaux, in Provence, is thoroughly delightful, and demonstrates the biology, life cycle, and gastronomic history of *Tuber melanosporum*. Another such museum is the Ecomusée de la Truffe* in Sorges en Périgord, in the Dordogne.

The foray organized by NAMA in the Poitou-Charentes region is an excellent idea. If for any reason you are unable to attend it, or simply want to add other forays to your trip to France, several of the country's regional natural parks sometimes offer guided forays. You can try the main parks Web site www.parcs-naturels-regionaux.tm.fr/fr/decouvrir/parcs.asp) to find parks in areas that interest you. Don't expect anyone to speak English, but they just might. Forests in the region around Paris often combed by mushroomers include the forests of Fontainebleau, St. Germain-en-Laye, Versailles, and Montmorency, all of which are accessible by train.

The landscape of France, particularly the northern portion, is highly modified by man. Industrial agriculture, industry and development have left few traces of the original forest cover, and even "natural" areas have been used for thousands of years by man. French central authority and technology has led to a different landscape than in North America. Pollution and harvesting have also affected mycological diversity. In addition, much of France has been suffering a drought over the past three years, and temperatures have been notably higher. This has resulted in advancement of the fruiting dates for some species of fungi. I have found (and eaten) in May and June this year species that normally begin to show up in July or August. The Société Mycologique de France has begun coordinating data collection from its members in an effort to demonstrate any observable changes in seasonality and occurrence of fungi in France due to climate change. There is concern in France, and more generally in Europe, that fungal diversity may be changing. Perhaps the European mycologists will inspire NAMA to undertake similar monitoring back home, as some of us recommended in the early 1990s.

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* Not visited yet by the author, a NAMA member currently residing outside Paris.

[*Anathea is an American-born mycophile and NAMA member living and working in France. After a number of e-mail conversations, I invited her to submit this timely (the NAMA Exotic Foray to France is just around the corner!) perspective of mushrooming in France, mushroom guidebook review, and description of some upcoming events and places for the Franco-mycophile. —Britt*]

Reviews, continued from page 9

Peter Mayle, ***Anything Considered***. (Vintage Books, 1997.) An extremely wealthy money and truffle lover in France pays a research chemist to develop a formula for inoculating oak trees that will produce lots of truffles within two years! The finished formula and all research data are enclosed in a custom-made, custom-locked case. The secret leaks out, the chemist is murdered, the case is stolen by a competitor who holds an auction: bidders are the French Government wanting to hold on to the franchise for Périgord truffles, the Italians who want to put the French truffle competitors out of business, the Japanese who love both truffles and money, other bidders for the millions they could make from this. . . . Follow the case and enjoy this really witty novel.

—Ursula Hoffmann

KEY TO MUSHROOM CLUB FORAYERS

Although experts estimate species of fungi in the Pacific Northwest may possibly number in the thousands, most of us recognize, at most, a hundred or so, if that many. Thus the popularity of field guides and mushroom "keys," step-by-step decisions that, we hope, will allow us to trace the mushroom in hand back to a name.

Keys to identifying mushroom species range from David Arora's omnibus *Mushrooms Demystified* to the keys to individual mushroom genera generated by the Pacific Northwest Key Council. What we really lack is a key to mushroom *hunters.* Face it, mushroomers are a confusing lot.

Presented below for your edification is a key to mushroom forayers created by an anonymous member of the Mycological Society of Toronto. Although created for MST, the key should prove just as useful for PSMS. When using this key, bear in mind that, as the author warns, species complexes do occur and create additional speciation difficulties.

The Key

1a. Persons with baskets, paper or other bags, slow moving to meandering, not moving along well-defined paths.
2. Eumycologia

1b. Persons without such paraphernalia moving more rapidly, may be associated with quadrupeds, occasionally stopping for short periods. Pseudomycologia (generally classified as *Homo caniphilus* or *H. motus*). Not dealt with here.

2. Eumycologia

2a. Persons with broad often-aged baskets, appearing disheveled, dull-colored, greens, browns, and gray predominating. 3. Generalis Group

2b. Persons with deeper baskets, may often be absent but generally with paper and other bags. Dress various, often rucksacked. 4. Mycoedulis and Mycophagus Groups

2c. Persons with baskets containing plastic boxes, which are often segmented. Persons appear focussed. Diagnostic lens carried around neck. 5. Micromycologia Group

3. Generalis Group

3a. Persons with baskets with high fungal diversity, appearing colorful, often with several small brown mushrooms. Vocalization "Look at this." "Now this is interesting." *Mycophilus notabilis*

3b. Knowledgeable persons with baskets of moderate fungal diversity, containing honey mushrooms and Chicken of the Woods. Rarely with sac or coral fungi. Vocalization: "These will cook up nicely" and "with white wine and garlic." *Mycophilus culinarius**

3c. Persons with baskets with few species, often associated with others. Vocalization always questioning such as "What do you think of this?" "Have we got this one?" *Mycophila perplexa* or *M. initia*

4. Mycoedulis and Mycophagus Groups

4a. Persons present only at the beginning and at the end of forays, generally shy and retiring, often returning with full baskets. Vocalization: None. *Mycoedulis areanus*

4b. Persons generally clumped or in loose groups, often moving initially rapidly along well-defined routes, quadrupeds rarely present. Always successful with full baskets. Vocalization: Various, often loud. *Mycophagus sociabilis***

4c. Persons wandering between groups, often with incomplete baskets and holding several fungi in hand at any one time. Vocalization: "Can I eat this one?" and "Is this one good?" *Mycophagus dubius*

5. Micromycologia Group

5a. Individuals on hands and knees or at least crouching, often close to decaying logs and tree bases. Often solitary, but generally very loosely associated with similar species. Vocalization: Generally incomprehensible, but muttering about sporangia and calcareous peridia often faintly heard. *Myxophila vehementa*

5b. Individuals crouching to upright, generally with basket containing at least some macro fungi. Rarely solitary, generally in small groups, often in pairs. Not restricted to decaying logs. *Mycophila omnigena*

I trust that this key will be of assistance to seasoned members as well as newcomers. Using this as a guide, and with some thoughts about how you may fit in, you will have the opportunity of taking your rightful place in the Society. This may be with a stomach full of the most delicious fungi known to humankind, or with a mind focused on knowing every fungus in Ontario's forests, or with a great group of people having lots of fun. Alternatively, and I trust this may be the right place for you, "a bit of all three."

[MST Ed. note: My attention has recently been drawn to a variant of unknown taxonomic position described as *Mycophilus mentorens*. This appears to be in the Generalis Group, and constantly talks to others about the fungi being found. *M. mentorens* var. sootsii has often been seen in our area.]

* A confusing species with affinities to *Mycophagus sociabilis.*

** This is a species complex with several subspecies including ssp. *diversiculinaris* and ssp. *amicus. M. garrulus* is doubtfully separable apart from its louder vocalization.

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[Originally printed in the Jan.–Mar. 2005 issue of *Mycelium,* the newsletter of the Mycological Society of Toronto.]

NAMA WILDACRES REGIONAL FORAY

September 29–October 2, 2007
Wildacres, North Carolina

To register, complete this form and mail with a check for $175, payable to NAMA, to Allein Stanley, 136 Homeplace Drive, Mount Holly, NC 28120. Persons sharing a room may use the same form.

l. Name _____	1. Name _____
1. ❑ Male ❑ Female	1. ❑ Male ❑ Female
1. Address_____	1. Address_____
_____	_____
1. Phone _____	1. Phone _____
2. E-mail _____	2. E-mail _____
3. I wish to room with _____	3. I wish to room with _____
_____	_____
4. Dietary requests_____	4. Dietary requests_____
_____	_____
5. Bedding preference: ❑ Double ❑ Single	Bedding preference: ❑ Double ❑ Single

Participants at this foray will be limited to 40 persons, double occupancy. There are no private rooms. The cost of the foray covers 3 nights lodging and 8 meals beginning with an evening meal on Thursday, Sept. 29, and ending with breakfast on Sunday, October 2.

Liability waiver: By signing below, I release the North American Mycological Association, its officers, and its members from any and all liability and loss arising from any accident, injury, or illness which may result from activities of the NAMA regional foray at Wildacres.

Signature #1_____	Signature #2 _____
Date_____	Date _____

For additional information call (704) 827-1939 or email <wildacres@namyco.org>.

Riddles - Mangled Translation Style

by Juliet Pendray

The answer for each riddle is the (Latin) name of a mushroom: a semi-colon separates the words in the answer (where possible).

Example

Riddle: Medium, distasteful, swear; purchase, droppings, red
Answer: Agaricus bisporus (as in Agar + ick + cuss; buy + spoor + russ)

Riddles:

1. Secreted, lacking feeling; scan again, silent
2. Horse instruction, behind, play guitar; fire, Jellicle one, stomach
3. Box, idiots; cross, father
4. Determined Irish parrot; think over, drink liquor, once was
5. Statement made by friend of Cyrus, exist; before you cheat and steal, rule, saw her

Answers on page 15.

Forays & Announcements,
continued from page 4

and should be addressed to Carlene Skeffington, 505 W. Hollis St., Ste. 109, Nashua, NH 03062; tel. (603) 882-0311, e-mail <carlene@drsphl.com>.

Introduction to Mushrooms

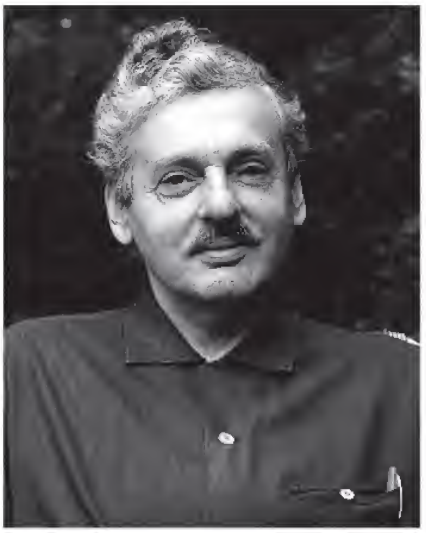
DVD by Michael Beug (55 minutes). This program is an update of the Introduction to Mushrooms slide and tape program by Michael Beug. It covers nearly 80 species of both gilled and non-gilled mushrooms that are common in many regions of North America, plus several species that are readily cultivated. The species list for the program includes all of the author's favorite edible mushrooms plus the most dangerous of the poisonous mushrooms.

Naming Mushrooms: Who's My Daddy?

DVD by Michael Beug (24 min.), This program is a light-hearted look at 49 of the author's favorite common mushrooms and why their scientific names have changed over the 30 years he has been photographing mushrooms. You will learn about changes that reflect our ongoing understanding of genetic relationships, our discovery that sometimes our mushrooms which carry European names are different from those of their European counterparts and that sometime mushrooms that we thought to be one species are several species, and why common names have even more pitfalls than scientific names.

Morels and Other Spring Ascomycetes

DVD by Michael Beug (23 min.), This program covers many different types of morels plus a range of other widespread spring Ascomycetes focusing on when and where they are found and giving tips on correct identification. Over 44 species are discussed.



Peter Katsaros, 1928–2007

Snowbank Mushrooms and Western Spring Basidiomycetes.

DVD by Michael Beug (20 min.), This program focuses on the unique ecology of the western snowbank mushrooms. These fungi fruit in the Rockies, Cascades, and Sierra Nevada mountains and are typically not found in the mountains of Europe or in the eastern U.S. The author has also included many of the common spring Basidiomycetes that are not part of the snowbank mycoflora but can be found at lower elevations in the West.

Reflections on Poisonous Mushrooms

DVD by Michael Beug (43 min.). This program is a complete revision of the "Poisonous and Hallucinogenic Mushrooms" slide and tape program. Dr. Beug chairs the NAMA toxicology committee and draws on 30 years of mushroom poisoning reports in the NAMA database to discuss all the mushrooms that have been reported to cause fatalities in North America and the mushrooms that are most frequently involved in cases of gastrointestinal distress.

Death of Peter Katsaros Reported

Peter Katsaros died on May 8, 2007, at the age of 80, from complications of Parkinson's disease. For the last half of his life he was an active photographer and amateur mycologist. His prize-winning photographs appeared in several formats including popular field guides, texts, NAMA, and, most recently, on Internet sites.

His ability to identify difficult fungi was legendary, as was his attention to detail and precision in textual material. He was often asked to review and assist in the proofreading and editing of both popular and technical manuals.

Peter played an active role in writing and editing the mushroom sections of the seven-set *Audubon Society Nature Guides*. He is listed there simply as "Mycologist," taking his place among the ranks of professors, lecturers, curators, and associates who produced the other sections for the series, a testament to the contributions that amateurs have made to the study of fungi.

He also authored *The National Audubon Society Pocket Guide to Familiar Mushrooms* and may be best known for *The Illustrated Guide to Common Slime Molds*.

He was a member of the Mid-Hudson Mycological Association, a longtime friend of NAMA, and had a very long and special relationship with COMA, the Connecticut Westchester Mycological Association, where he was a popular speaker. COMA has undertaken the task of preserving Peter's slides and making the images available online. They may be viewed at www.pbase.com/comafungi/the_mushroom_photography_of_peter_katsaros.

Donations in Peter's memory may be made to the Pleasant Valley Free Library, P.O. Box 633, Pleasant Valley, NY 12569.

—Bill Bakaitis

More Summer Finds, continued from page 2

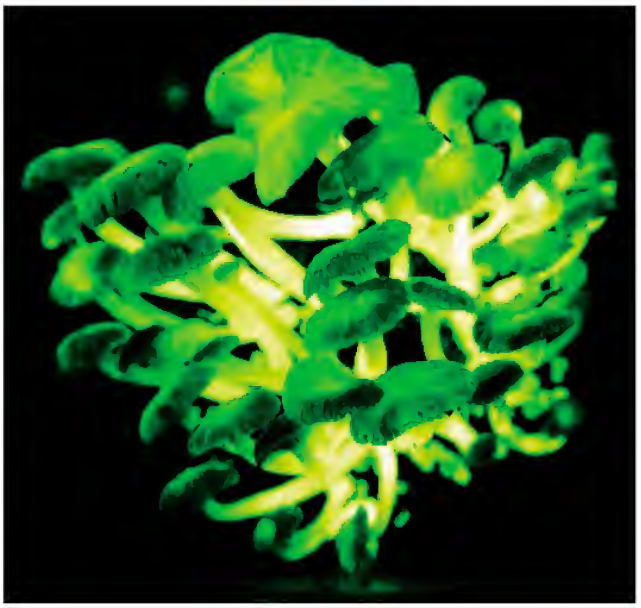
Boletes, photo courtesy of L. Michael Lerman.

Photo courtesy of Ken Gilberg.

Photo courtesy of Steve Shapson

Answers to the riddles on page 13: 1) Hydnum repandum. 2) Geastrum saccatum. 3) Sparasiss crispa. 4) Polyozellus multiplex. 5) Inocybe lilacina.

Two views of *Mycena lucentipes*



Mycena lucentipes shown in the light (above) and glowing in the dark (below). See page 5 for the accompanying story.

Culinary Corner

To find out what happened to Steve's Shepson's beautiful sulfur shelves (above left)—as well as step-by-step preparation of an excellent dish using this mushroom—go to www.thecheesemaker.com/cooking-chicken-mushroom.htm. Here you also can learn how to make the most terrific cheeses, for pennies, right in your own home. I certainly do, and highly recommend giving it a try!

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Newsletter of the North American Mycological Association
THE MYCOPHILE

Mushroom of the Month

Have you seen this morel? This species is most elusive and difficult to pick, as it attains speeds of 65 mph (or more)! To see more mushrooms spotted throughout the summer, dig into this issue!

Courtesy of Ken Gilberg